



la riserva



Cirò Rosso Classico Superiore Riserva

Appellation / Cirò Rosso Classico Superiore Riserva DOC

Soil / Medium texture

Grapes / Gaglioppo 100%

Training System / Horizontal cordon espalier 90%, Gobelet 10%

Time of harvest / End of September

Picked / By hands

Vinification / In stainless steel with maceration on the skins at controlled temperature for 15 days

Ageing / 6 months in stainless steel, 18 months in barrique and tonneau and then in the bottle

Alcoholic content / 14% Vol

Pairings / Red and white meat dishes, aged cheese

Best served / 18-20° C

Bottle size / 75 cl

enotria
▲▲▲